

Food Establishment Inspection Report



Wichita Falls - Wichita County
Public Health District
1700 Third Street
Wichita Falls, TX 76301
940-761-7800

SITE NO. 657 **INV NO.** 1 **IR NO.** **DATE** 03/15/2010 **INSPECTION TIME** **INSPECTOR** Baxter, Mike

SITE INFORMATION
MAZZIO'S PIZZA
900 SHEPPARD RD
BURKBURNETT TX 76354
940-569-2225

INVENTORY/MANAGER
Process 3

SERVICE TYPE/FREQUENCY
Inspection- Regular
Inspected 4 Times per Year

Violations: Critical - 2 Non-Critical - 8 Score: 94

CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
24	Thermometers Provided/Accurate/Properly Calibrated +/- 2 F	3	_____
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	3	_____

NON-CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
28	OTHER VIOLATIONS	0	_____
28	OTHER VIOLATIONS	0	_____
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CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
24	<p>Texas Food Establishment Rules</p> <p>Page 77 §229.165(e) (e) Accuracy of temperature measuring devices, food. (1) Temperature measuring device, food. (A) Food temperature measuring device that are scaled only in Celsius or dually scaled in Celsius and Fahrenheit shall be accurate to ± 1 degrees Celsius in the intended range of use. (B) Food temperature measuring device that are scaled only in Fahrenheit shall be accurate to ± 2 degrees Fahrenheit in the intended range of use. (2) Temperature measuring devices, ambient air and water. #24 78 §229.165(e) §229.165(f) (A) Ambient air and water temperature measuring device that are scaled in Celsius or dually scaled in Celsius and Fahrenheit shall be designed to be easily readable and accurate to ± 1.5 degrees Celsius in the intended range of use. (B) Ambient air and water temperature measuring device that are scaled only in Fahrenheit shall be accurate to ± 3 degrees Fahrenheit in the intended range of use.</p> <p>To Wit: missing thermometer in the reach in refrigerator under prep table</p> <p>To Correct: All refrigerators are to have thermometers.</p>
25	<p>Page 76 §229.165(d) (d) Cleanability. (1) Food-contact surfaces. Multiuse food-contact surfaces shall be: (A) smooth; (B) free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections; (C) free of sharp internal angles, corners, and crevices; (D) finished to have smooth welds and joints; and (E) except as specified in subparagraph (B) of this paragraph, accessible for cleaning and inspection by one of the following methods: (i) without being disassembled; (ii) by disassembling without the use of tools; or (iii) by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, and wrenches. (2) Paragraph (5) of this subsection does not apply to cooking oil storage tanks, distribution lines for cooking oils, or beverage syrup lines or tubes. (3) Cleaned in place (CIP) equipment. (A) CIP equipment shall meet the characteristics specified under paragraph (1) of this subsection and shall be designed and constructed so that: (i) cleaning and sanitizing solutions circulate throughout a fixed system and contact all interior food-contact surfaces; and (ii) the system is self-draining or capable of being completely drained of cleaning and sanitizing solutions; and</p>

<u>CODE</u>	<u>DESCRIPTION</u>
To Wit:	The reach in refrigerator under prep table was dirty
To Correct:	The reach in refrigerator is to be cleaned.

NON-CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
28	OTHER VIOLATIONS- REQUIRE CORRECTIVE ACTION , NOT TO EXCEED 90 DAYS OR NEXT INSPECTION, WHICHEVER COMES FIRST.
To Wit:	Wall by dish washing area has mold
To Correct:	The wall behind the 3 compartment sink has mold and is to be cleaned.
To Wit:	The mop sink has no plumbing- Not Functional
To Correct:	The mop sink is to have water plumbed to it and to be functional
To Wit:	Damaged Walk in refrigerator door frame
To Correct:	The walk in door frame is to be repaired. It is damaged and has bare wood exposed.
To Wit:	unshielded lights in kitchen area SECOND NOTICE
To Correct:	The lights in the kitchen are to be shielded or shatterproof. This is the Second Notice for the lights . This to be corrected by 3-30-2010.
To Wit:	Missing baseboards in kitchen area
To Correct:	The missing tiles for baseboard in the kitchen area are to be replaced.
To Wit:	Missing wall tiles in the kitchen area.
To Correct:	The missing wall tiles in the kitchen are to be replaced.
To Wit:	Dirty and dusty ceiling vents.
To Correct:	Dirty ceiling vents are to be cleaned
To Wit:	Walk in refrigerator has reust and mold on walls
To Correct:	The rusty,damaged,and dirty walls in the walk in refrigerator are to be repaired and cleaned.

I HEREBY, ACKNOWLEDGE THE ISSUANCE AND RECEIPT OF THIS OFFICIAL Food Establishment Inspection Report.

Mike Baxter, Public Health Officer

OWNER / MANAGER SIGNATURE

OWNER / MANAGER PRINT NAME